

# CATERING MENU

# HOMESTYLE 2026 TO GO

48 hours notice is requested on all standard orders. Larger events require additional time and a deposit.

**Small Order** serves 8-10 people • **Large Order** serves 16-20 people

## EMSPANADAS

### 10 for \$50

Choose from the following fillings. Please order in groups of 10 per filling option.

- Traditional Beef with Olive, Egg, Raisins
- Pulled Pork, Cheddar, Caramelized Onion
- Spinach, Mushrooms, Mozzarella
- Chicken Tinga
- Black Bean, Pineapple, Cheddar Cheese
- Tomato, Basil, Riccotta
- Scrambled Eggs, Bacon, Cheese
- Seafood
- Ham Cheese with Green Chilies

Ask about our always-growing empanada filling list

## SALADS ALL DRESSINGS ARE HOUSE MADE

### Homestyle Caesar Salad

**Sm \$55 Lg \$85**

Romaine hearts, shaved Parmesan, garlic croutons and creamy Caesar dressing.

**Add Grilled Chicken Sm \$20 Lg \$40**

### Caprese Salad Sm \$85 Lg \$120

Sliced tomatoes (Jersey when available), fresh mozzarella, basil and balsamic.

### Beet & Citrus Salad Sm \$75 Lg \$110

Braised beets, citrus segments, shaved fennel and goat cheese over greens. Served with white balsamic vinaigrette.

### Classic Garden Salad Sm \$55 Lg \$85

Assorted lettuce topped with chopped seasonal vegetables. Served with your choice of dressing.

## SEAFOOD STARTERS

### Classic Shrimp Cocktail

**Sm \$95 Lg \$145**

Served with house made cocktail sauce and lemon wedges.

### Bite Size Crab Cakes MP

**Vegan option available**

Served with house made lemon caper tartar and lemon wedges.

### Bacon Wrapped Scallops MP

Served with horseradish sauce.

## STARTERS

### Tomato and Mozzarella Skewers

**Sm \$48 Lg \$96**

Served with pesto and balsamic glaze.

### Stuffed Portobello Mushrooms

**Sm \$48 Lg \$96**

Sausage, broccoli rabe, provolone and balsamic glaze.

## CRAZING BOARDS

**Cheese Sm \$75 Lg \$135**

### Cheese and Charcuterie

**Sm \$100 Lg \$150**

**Italian Sm \$120 Lg \$200**

**Mediterranean Sm \$120 Lg \$200**

**Veggie Sm \$45 Lg \$65**

## SPECIALTY ENTREES

### PAELLA

**\$28 per person (min 4 people)**

Chicken, Sausage, Shrimp, Clams, Peas, Saffron Rice & choice of Caesar or Mixed Green Salad.

**Add Lobster MP**

**Vegetarian or Vegan option available**

### CLAM BAKE

**\$23 per person (min 4 people)**

Clams, Shrimp, Corn on the Cobb, Potatoes, & choice of Caesar or Mixed Green Salad.

**Add Lobster MP**

### SUMMER BBQ

**\$25 per person (min 4 people)**

Ribs, Chicken, Marinated Vegetables & choice of Potato Salad, Pasta Salad or Apple Slaw.

**Add Steak \$14/per person**

### TACO BAR

Braised beef, pork or chicken tinga

**Sm \$90 Lg \$145**

Veggie

**Sm \$70 Lg \$100**

Includes lettuce, cheese, pico de gallo, guacamole, sour cream & tortillas.

**Add Rice & Beans Sm \$25 Lg \$50**

### Roast Beef Sm \$105 Lg \$180

House Roast Black Angus beef top round, sliced thin and served with Au Jus and horseradish cream sauce.

### Beef Tenderloin Sm \$300 Lg \$575

Slow roasted to medium rare sliced and arranged with sautéed onions and mushrooms. Served with horseradish cream sauce.

### Cabernet Braised Short Ribs

**Sm \$185 Lg \$350**

Slow braised boneless short ribs.

### Pulled Pork Sm \$95 Lg \$155

Slow Cooked in its own juices. Served with house made apple slaw.

### Shrimp Scampi Sm \$135 Lg \$195

Linguini, white wine, butter, parmesan, herbs, lemon and garlic.

### Homestyle Crab Cakes MP

**Vegan option available**

Jumbo Lump Crab Meat, Light Breading, broiled and served with lemon caper tartar.

### Salmon Fillet Sm \$135 Lg \$195

Poached salmon served over asparagus and topped with a citrus herb butter sauce.

### Chicken Marsala Sm \$125 Lg \$185

Roasted chicken breast with mushrooms and marsala wine sauce.

### Balsamic Chicken Sm \$125 Lg \$185

Balsamic marinated and roasted chicken breast served with roasted red peppers and caramelized onions.

### Chicken or Eggplant Parmesan

**Sm \$125 Lg \$185**

Breaded and fried with mozzarella and house made marinara.

### Cheese Lasagna Sm \$65 Lg \$85

### Vegetable and Meat Lasagna

**Sm \$75 Lg \$125**

Classically prepared layers of pasta, cheese and marinara sauce. Vegetable can be prepared with bechamel or marinara.

### Breaded Chicken Cutlet Platter

**Sm \$125 Lg \$175**

Greens, tomatoes, roasted red peppers, pesto and mozzarella cheese.

### Penne Vodka Sm \$85 Lg \$125

House made vodka sauce.

**Add Grilled Chicken Sm \$45 Lg \$75**

**Add Shrimp Sm \$35 Lg \$60**

### Macaroni & Cheese Sm \$90 Lg \$125

House made three cheese sauce.

### Seasonal Vegetable Medley

**Sm \$45 Lg \$65**

Grilled vegetable assortment.

### Herb Roasted or Mashed Potatoes

**Sm \$45 Lg \$65**

### Homestyle Potato Salad

**Sm \$45 Lg \$65**

### Homestyle Pasta Salad

**Sm \$35 Lg \$65**

**609.600.2084 • HomeStyleToGo.com**

**102 Sunset Boulevard, West Cape May, NJ 08204**

Homestyle To go is committed to using the best ingredients available. This includes expeller pressed non gmo fryer oil, non gmo sunflower oil for sauté and dressings, cage free eggs, non gmo bread products, hormone free and antibiotic free chicken, all natural beef, and phosphate free shrimp. Due to changes in ingredient pricing, our prices are subject to change with out prior notice.

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